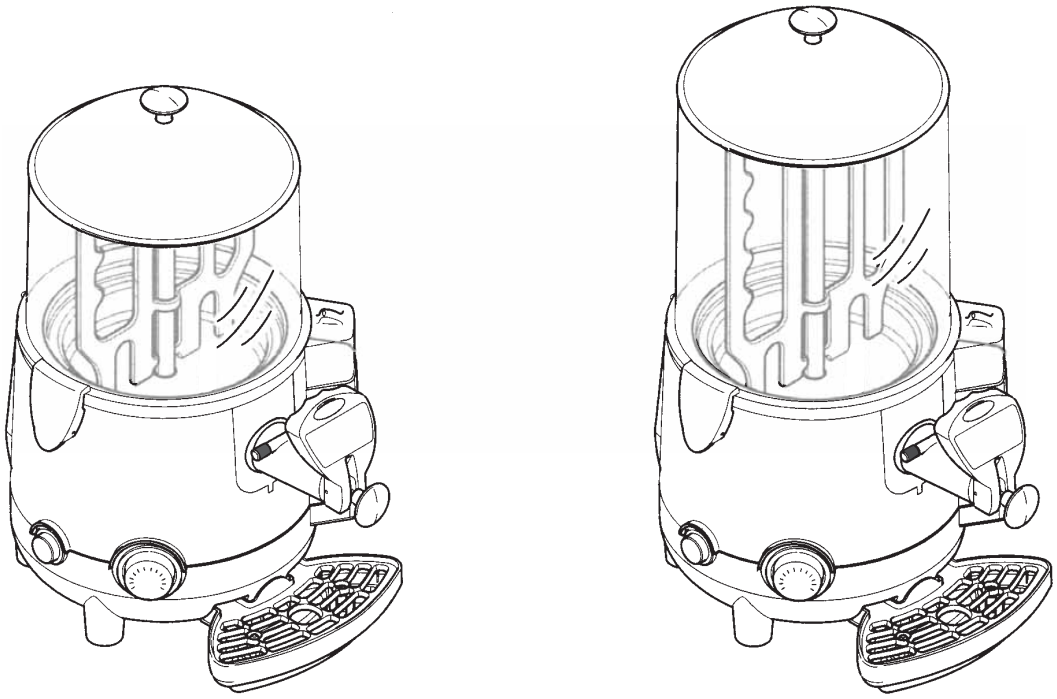
EQUIPMENT AVANTCO

User Manual



1,3 & 2,6 Gallon Beverage Dispenser

Models: DHC-13 , DHC-26

Please read and keep these instructions. Indoor use only

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Important Safeguards

1. When using electrical appliances, basic safety precautions should always be followed including the following:
2. Read all instructions
3. Close supervision is necessary when any appliance is used by or near children.
4. Make sure the appliance is OFF when not in use, before putting on or taking off parts, and before cleaning.
5. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
6. Do not use outdoors.

SAVE THESE INSTRUCTIONS

Parts Overview and Technical data

The main components making up the machine are:

1 Bowl lid
2 Bowl (5 or 10 litres [1.32 or 2.64 US gals])
3 Mixing auger
4 Bowl hook-on handles
5 Machine body
6 Main switch
7 Chocolate temperature adjustment thermostat (°C - °F)
8 Lower body
9 Mixer
10 Pan
11 Lid for boiler tank water level indicator tray
12 Boiler tank water level indicator tray
13 Product dispenser unit (tap)
14 Drip tray maximum level indicator
15 Drip tray grid
16 Drip tray
17 Boiler tank drainage cap

Model	5 Liters (1.32 Gal US)	10 Liters (2.64 Gal US)
Machine dimensions (L x P x A)	L=28 cm (11.02 inch) P=41 cm (16.14 inch) A=46,50 cm (18.31 inch)	L=28 cm (11.02 inch) P=41 cm (16.14 inch) A=58 cm (22.83 inch)
Weight (bowl empty)	6,8 Kg (14.96 lb)	7,5 Kg (16.5 lb)
Maximum Electrical Input (W)	See rating plate on side of machine	
Operating voltage (V)		
Ambient operating temperature	Min. 10°C (50°F) Max. 32°C (89,6°F)	
Number of bowls	1	1
Capacity of each bowl	5 Liters (1.32 Gal US)	10 Liters (2.64 Gal US)

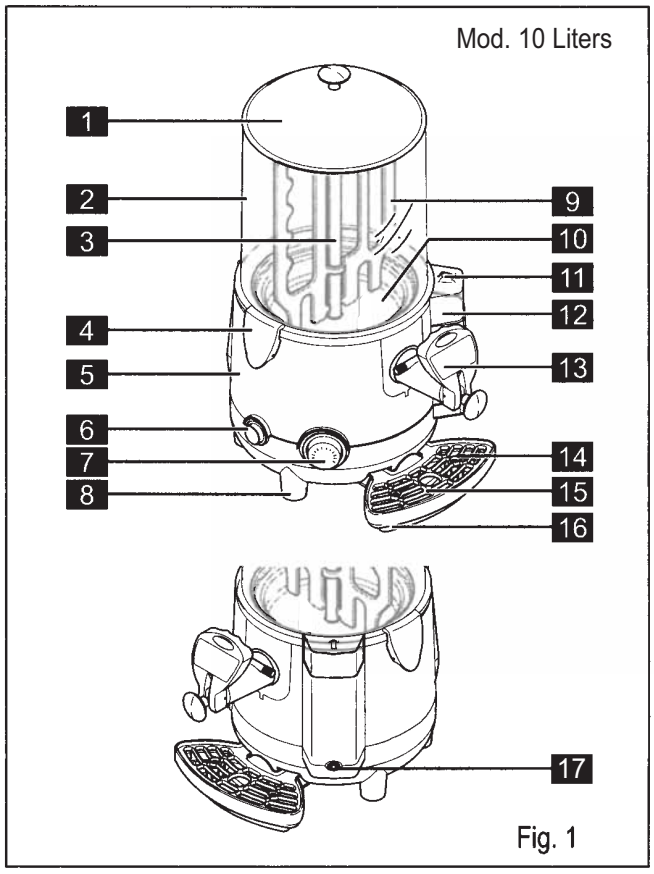


Fig. 1

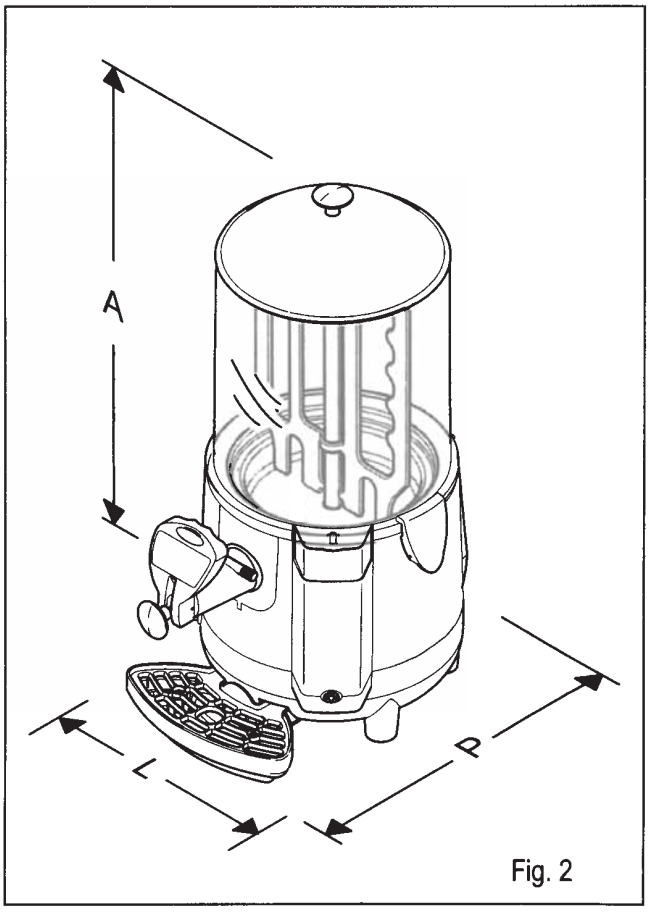


Fig. 2

Operating Instructions

Before the machine may be started up for the fi rst time, specialized technical personnel must check that it functions properly.

Starting Up

To start up the machine carry out the following steps:

- make sure that the main switch is set to off;
- take off the lid; Fig.6

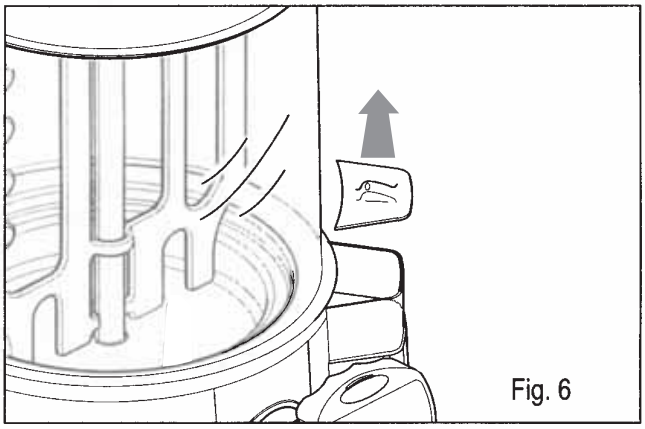


Fig. 6

- fill the boiler tank with water using the boiler tank level indicator tray, until it reaches the maximum value indicated on the tray itself, which is marked -MAX-; Fig.7

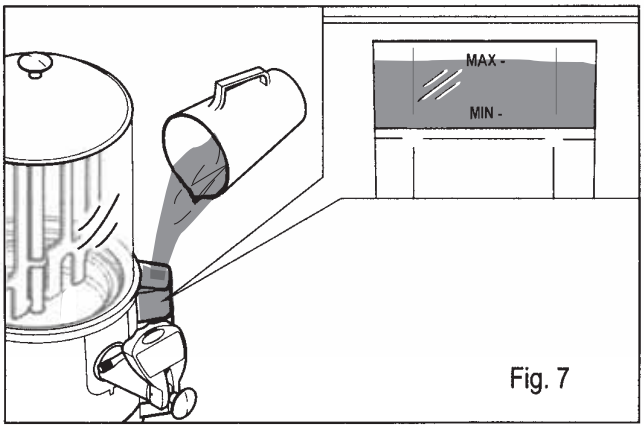


Fig. 7

Warning: fill the boiler tank by pouring in water slowly and check for a few seconds to make sure that the water level has reached the -MAX- level and that it is stable.

When filling an empty boiler tank for the first time, the amount of water needed to completely fill the tank is approximately 3.25 litres (0.86 GAL US).

- remove the lid and pour the beverage prepared according to the manufacturer's Instructions into the bowl;
- never exceed the maximum level, which is marked -MAX- on the tray itself;

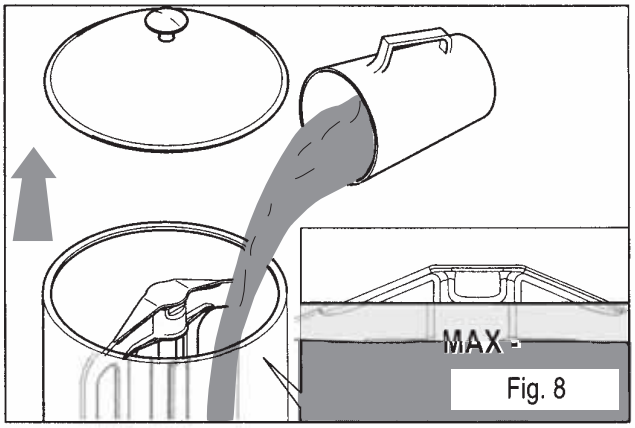


Fig. 8

- after pouring the product into the bowl, fi t the lid back in place;
- make sure that the plug has been inserted into the mains socket;
- press the main switch to start the machine; the product inside the bowl will start to be mixed: Fig.9

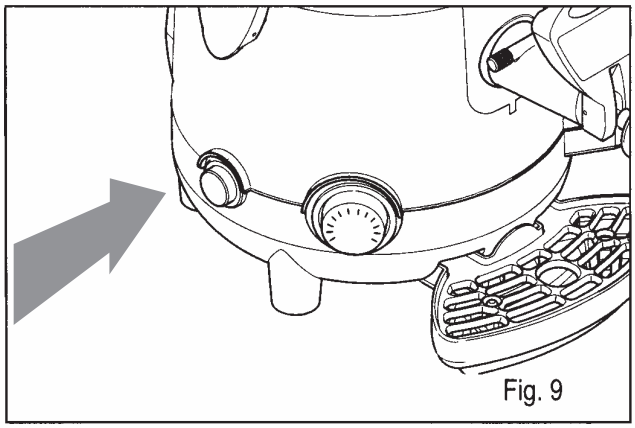


Fig. 9

- Set the thermostat to the required temperature to heat the product inside the bowl. Fig.9

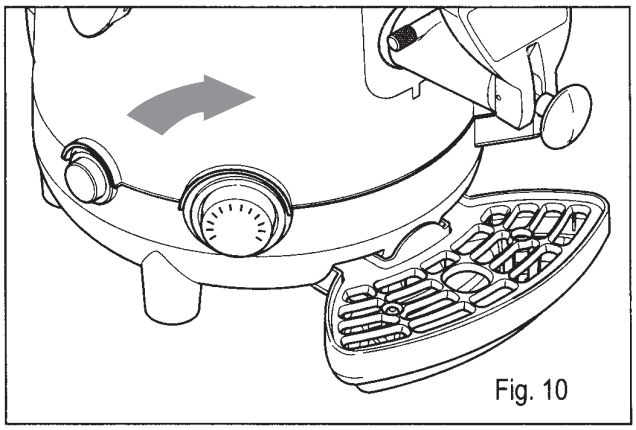


Fig. 10

Operating Instructions

Dispensing the Product

Warning: check to make sure that the water level never falla below the minimum level, whlch is marked -MIN-; this will prevent machine operations from being shut down.

A level sensor wlll shut down machine operation as soon as the water level falls below the minimum; to restore operation, the boiler tank must be topped up. If the machine does not restart after the tank has been topped up, contact a specialized technician.

Warning: never operate the machine without water in the boiler as this would damage the heating element. a temperature sensor will in any case cut out power to the heating element if there is no water in the boiler. To restore the machine to normal operation press the pushbutton underneath the base.

Warning: for correct machine operation, only use demineralized water in the boiler tank.

To dispense hot chocolate proceed as follows;

It is advisable to keep the rod in the maximum dispensing position to help the product to flow at the required rate.

- place a cup beneath the tap;
- use the lever on the tap (the product is dispensed when the lever is pressed or pulled) until the required amount of product has been poured inside the cup; Fig.11
- gradually release the tap lever so that it returns to the standby position (tap off).

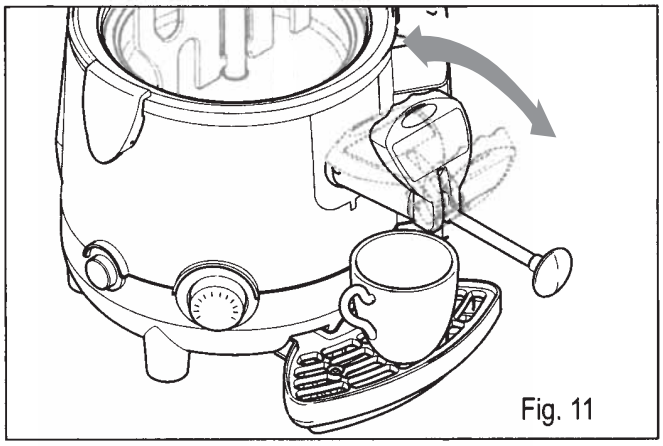


Fig. 11

If the product is especially thick, it is advisable to keep the rod pulled out at the maximum position; any clogging in the dispensino line may be removed by sliding the rod back and forth while keeping the machine, as shown in the Fig. 12.

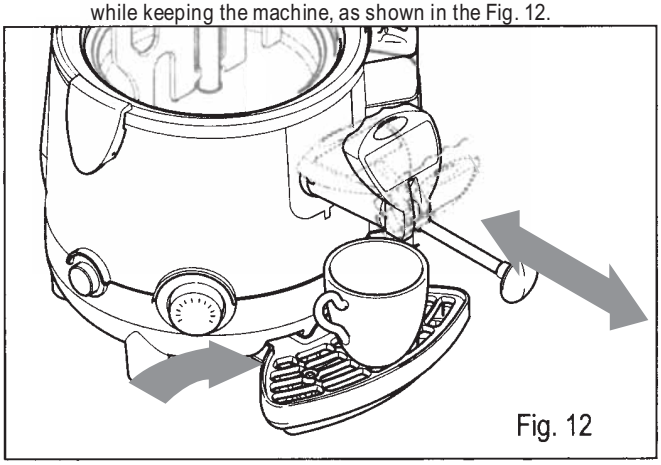


Fig. 12

Warning: never touch the bowl or lid while the machine is operating, since they are very hot, Always use the knob when moving the bowl lid.

Cleaning and Maintenance

Machine cleaning and maintenance must be performed with the main switch set to -OFF- and the machine unplugged from the mains electricity.

Warning: each time that the bowl is filled with any type of product (food or sanitising product), make sure that the mixing rod is present.

Warning: before carrying out any cleaning job wait until the machine has cooled down sufficiently.

Warning: the use of abrasive and/or metal sponges to clean the machine or its components is completely prohibited; only use a damp cloth and/or non-abrasive sponge for cleaning.

Warning: only use the cleaning brush provided to clean the channel connecting between the tank and the tap (see section 7.5, figure 25); never use this brush to clean other parts.

Before performing any cleaning and maintenance operation on the machine, wear the personal protections (gloves, glasses, etc.), which are recommended by the safety standards in force in the country where the machine is used.

When performing the Cleaning and Maintenance operations, **follow these instructions:**

- wear protection accident-proof gloves;
- do not use solvents or infl ammable materials;
- do not use abrasive and/or metal sponges to clean the machine and its components;
- take care to avoid dispersing liquids in the surrounding area;
- do not wash machine components in a dishwasher;
- do not dry parts of the machine in a conventional and/or microwave oven;
- do not immerse the machine in water;
- do not expose the machine to direct sprays of water;
- clean only with warm water and a sanitising product made from sodium hypochlorite diluted in water to obtain an active chloride concentration of 0.02%;
- on completing work, make sure that all protective covers and guards that have been removed or opened are set back in place and properly secured.

Cleaning and sanitization are operations that must be performed with utmost care and on a regular basis to guarantee the quality of the beverages dispensed and compliance with mandatory hygiene standards.

Each bowl must be cleaned and sanitized for a product change at least every 2 days and in any case in compliance with the current hygiene regulations in the user's country. These operations must be made more frequently if demanded by the characteristics of the product used; for further details, contact the product supplier.

The metal, plastic and rubber materials used to make these parts, combined with their specific shapes make cleaning easier but do not prevent the formation of bacteria and mould in the event of insufficient cleaning.

Cleaning and Sanitation Procedures

When performing cleaning and sanitation operations, **proceed as described here below:**

- **empty the product from the bowl,** (see paragraph 7.2);
- **remove the bowl from the machine,** (see paragraph 7.3);
- **remove the tap from the machine,** (see paragraph 7.4);
- **clean the pan,** (see paragraph 7.5);
- **disassemble the tap previously removed from the machine,** (see paragraph 7.6);
- **wash and sanitize the machine's component parts,** (see paragraph 7.7);
- **refit the bowl on the machine,** (see paragraph 7.8.1);
- **use a damp cloth and/or non-abrasive sponge soaked in sanitizing product to clean the tap coupling;**
- **re-assemble the tap,** (see paragraph 7.8.2);
- **fit the tap onto the machine,** (see paragraph 7.8.3);
- **perform the sanitizing procedure for the inside of the machine,** (see paragraph 7.9);
- **clean the drip tray,** (see paragraph 7.10);
- **clean the bowl lid using a damp cloth and/or a non-abrasive sponge,** (see paragraph 7.11).
- **empty out the boiler tank,** (see paragraph 7.12);
- **clean and de-scale the boiler tank,** (see paragraph 7.13);

Cleaning and Maintenance

7.2 Emptying the bowl

Before cleaning out the bowl, it is first necessary to empty out any product from inside it.

With the machine switched on, empty out all of the product still inside the bowl, using the lever on the tap.

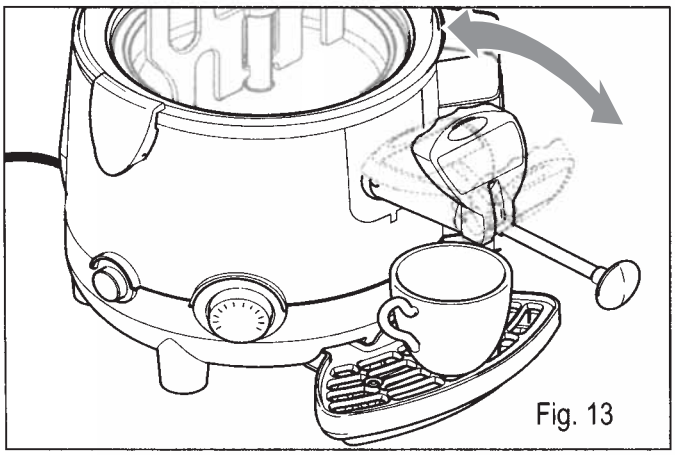


Fig. 13

Fill the bowl with water and set the thermostat to 50°C (122°F). Operate the appliance for at least 15-20 minutes; increasing this amount of time will release any product residues that may be stuck to the sides of the bowl.

Empty out the entire contents of the bowl, using the lever on the tap.

Warning: the product dispensed from the machine has a very high temperature; risk of scalding.

7.3 Removing the bowl

Warning: before removing the bowl, make sure that the main switch is off and that the machine is unplugged from the mains electricity and sufficiently cooled down.

Removing the bowl is prohibited if it contains the product or any other liquid.

It is fundamentally important to remove the bowl and its component parts if the machine is to be correctly cleaned and sanitised.

To remove the bowl correctly proceed as follows:

- take off the lid;

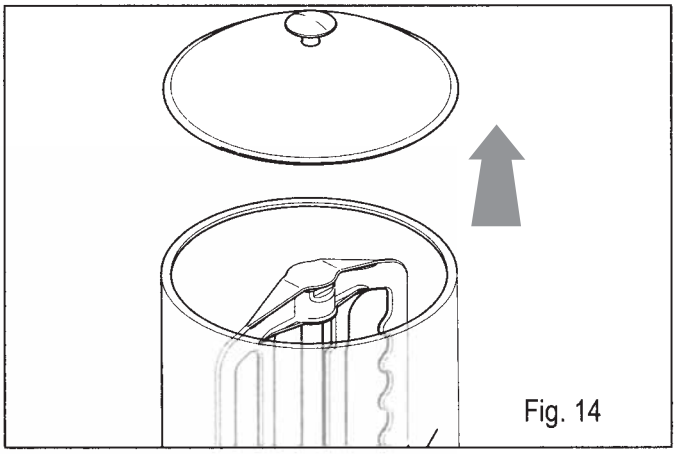


Fig. 14

- slide the mixer upwards to remove it, keeping it in line with the central rod until the bottom slot of the mixer itself is level with the rotation pin;

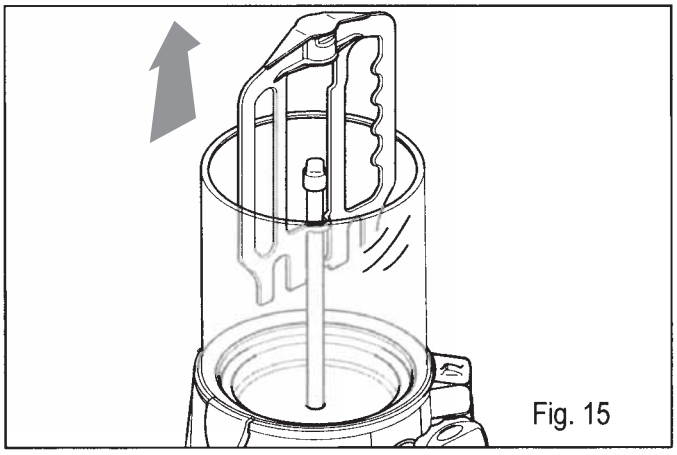


Fig. 15

- tilt the mixer and slide it upwards, as illustrated in the figure, to remove it completely;

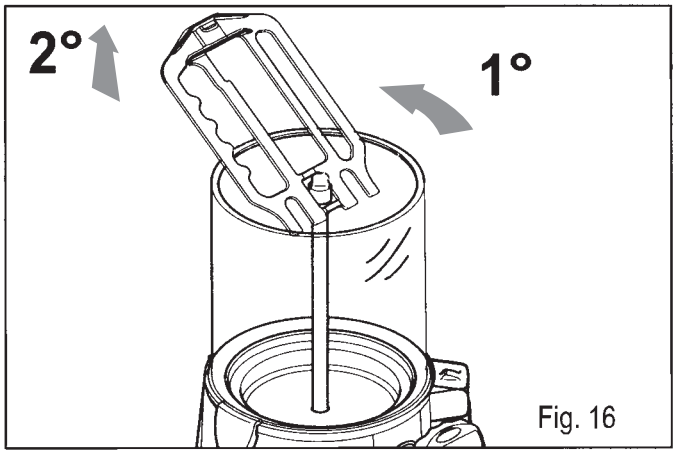


Fig. 16

Cleaning and Maintenance

- unhook the bowl hook-on handles, as illustrated in the figure, to free the bowl from the machine body;

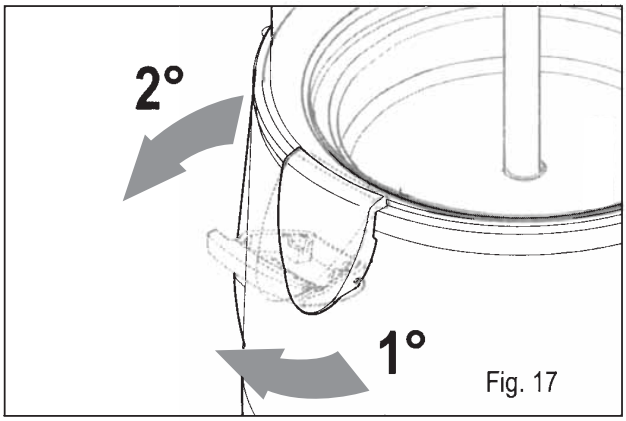


Fig. 17

- release the bowl from the machine body, using two fingers to prise it away from the fixed steel part of the mixer auger (A) and the others to grip the outer edge of the bowl (B): Gradually pull the bowl harder until it comes away from its seating;

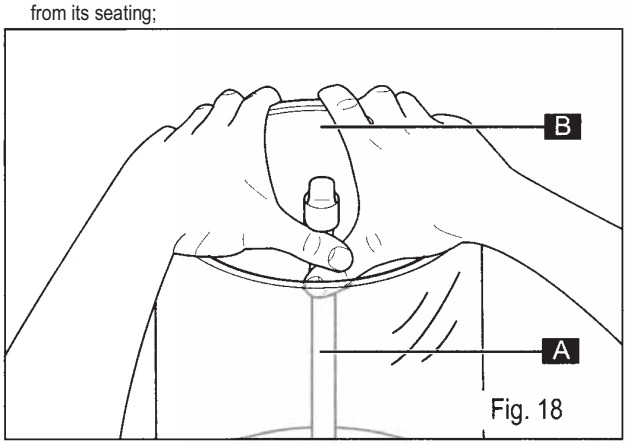


Fig. 18

- slide the bowl upwards using both hands;

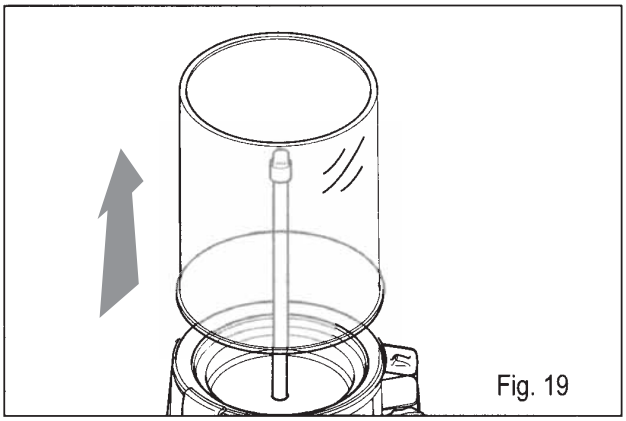


Fig. 19

- slide the mixing auger upwards with one hand, taking care to grip it by the rotation pin;

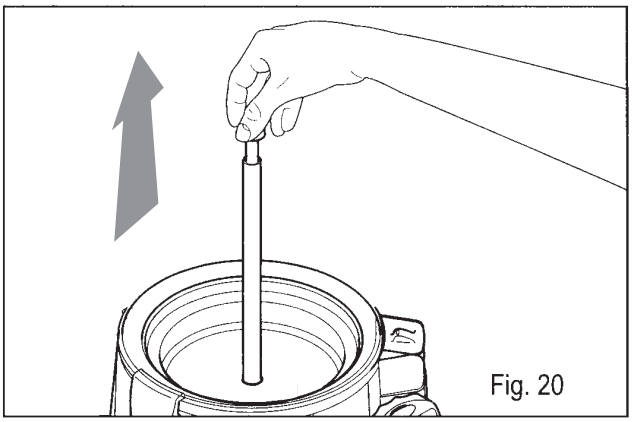


Fig. 20

- place the bowl on a flat surface and using both hands, romove the gasket by sliding it upwards in the direstion shown by the arrow.

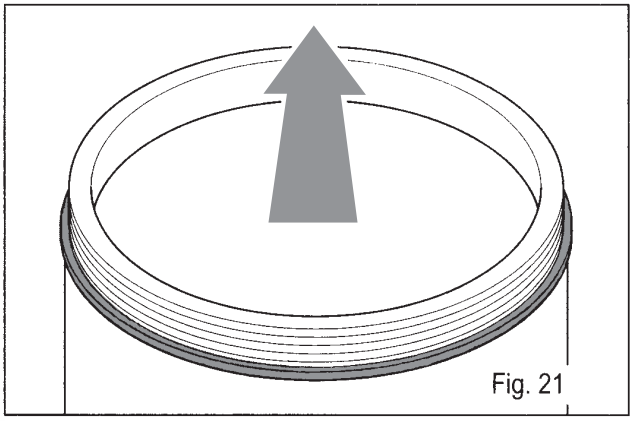


Fig. 21

7.4 Removing the tap

Removing the tap is prohibited if the bowl contains the product or any other liquid.

To remove the tap, proceed as follows:

- move the rod to the maximum dispensing position;

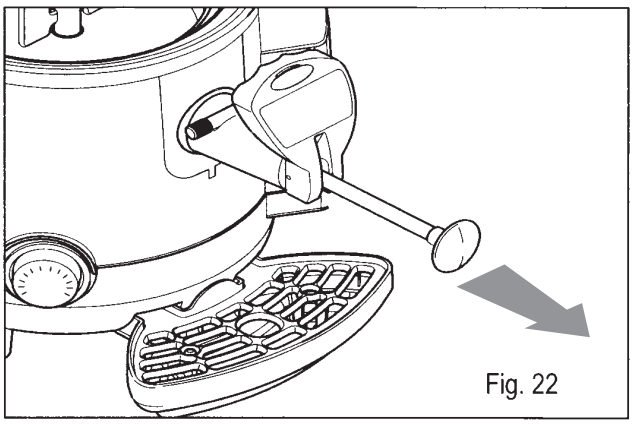


Fig. 22

Cleaning and Maintenance

- press the button (A) securing the tap to the machine and then remove the tap (B) with both hands, as illustrated in the figure;

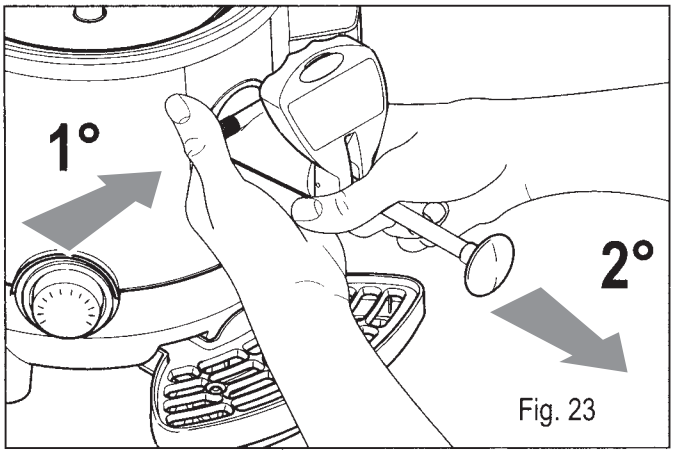


Fig. 23

7.5 Cleaning the pan

It is necessary to remove all parts fitted to the pan.

- Remove any product left in the bowl, see paragraph 7.2;
- remove the bowl from the machine, see paragreph 7.3;
- remove the tap from the machine, see paragraph 7.4;
- clean the entire surface of the pan using a damp cloth and/or a non-abrasive sponge;

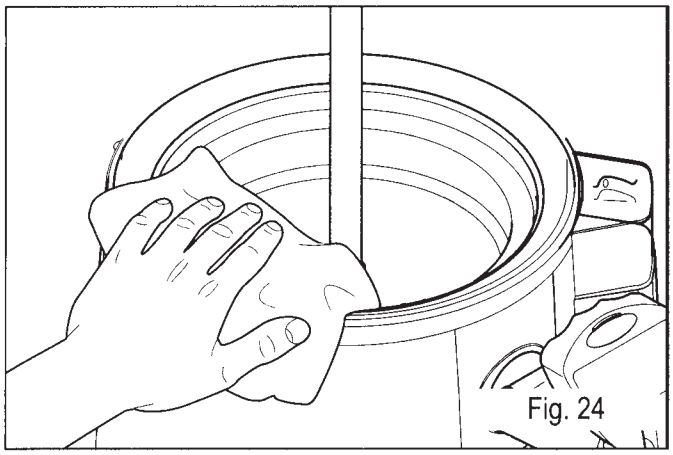


Fig. 24

- clean the channel connecting the bowl and the tap, using a cleaning brush, as illustrated in the figure;

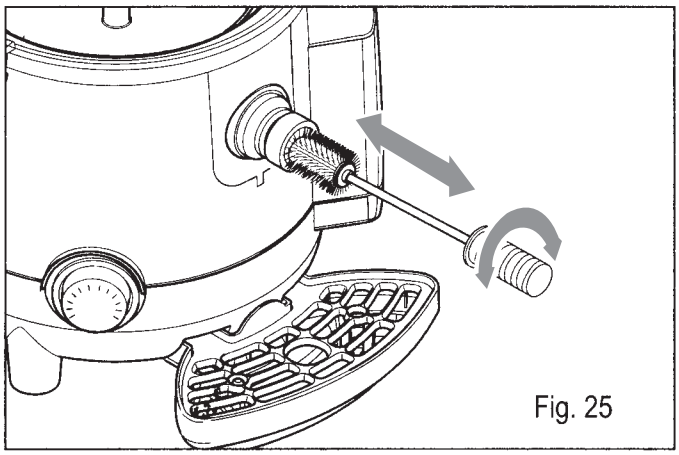


Fig. 25

- refit the tap;
- pour a little water inside the pan;

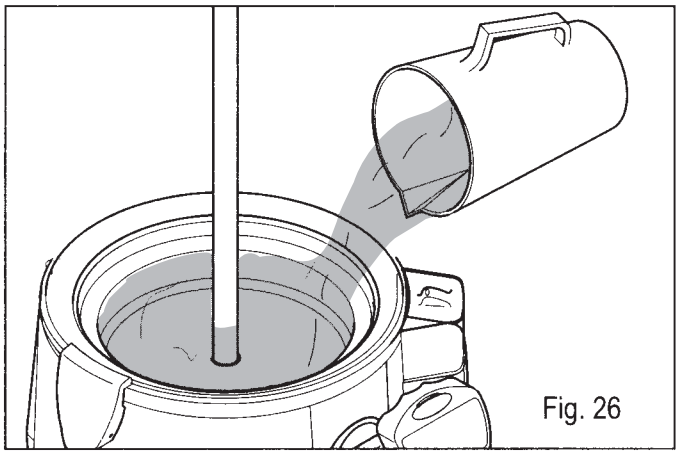


Fig. 26

- use the tap to drain out all of the water from the pan so as to eliminate any small product residues inside the dispensing channel.

Cleaning and Maintenance

7.6 Disassembling the tap

To clean the inside of the tap more thoroughly, disassemble it as follows:

- remove the tap, following the steps listed in paragraph 7.4;
- place the tap on a clean, flat surface, then loosen and remove the screw **(A)** fastening the button to the machine, then slide out the pin **(B)** and relevant spring **(C)** from the seating;

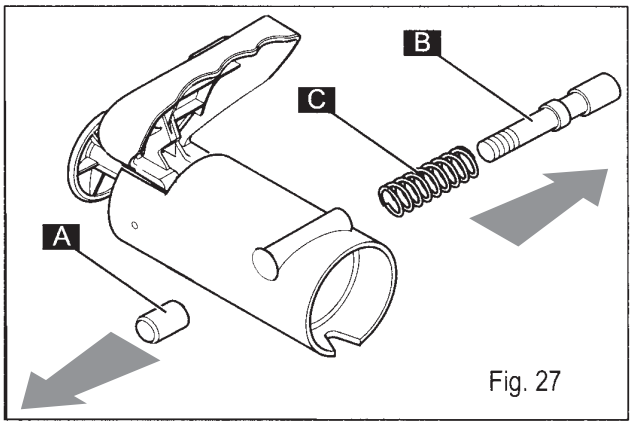


Fig. 27

- pull the rod **(D)** all the way out from the knob **(E)** then push the lever **(F)** upwards from the bottom until it comes out from the pin guide, as illustrated in the figure;

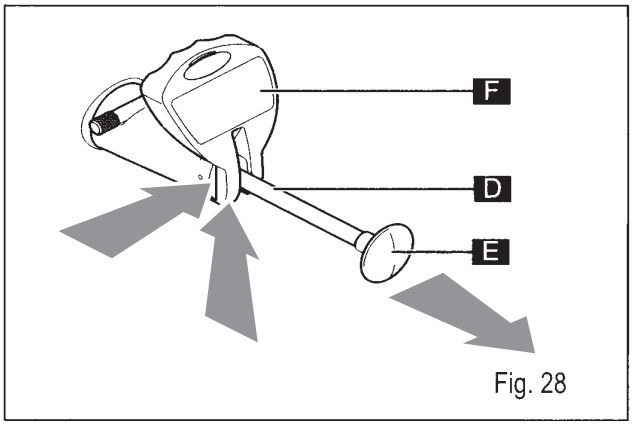


Fig. 28

- unscrew the knob **(E)** by turning it anticlockwise while holding the rod in place;

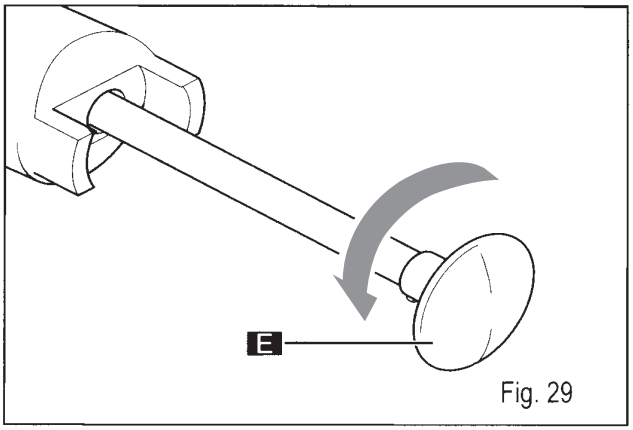


Fig. 29

- pull out the rod **(G)** and spring **(H)** from the tap body (the pin/gasket assembly **(I)** will slide out together with the rod);

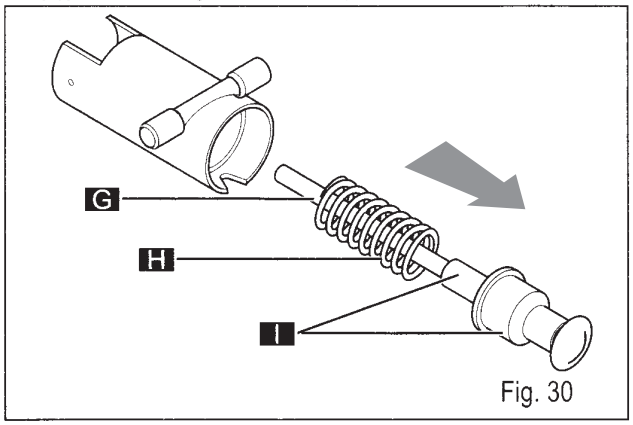


Fig. 30

- detach the rod **(G)** from the pin/gasket assembly **(I)**;

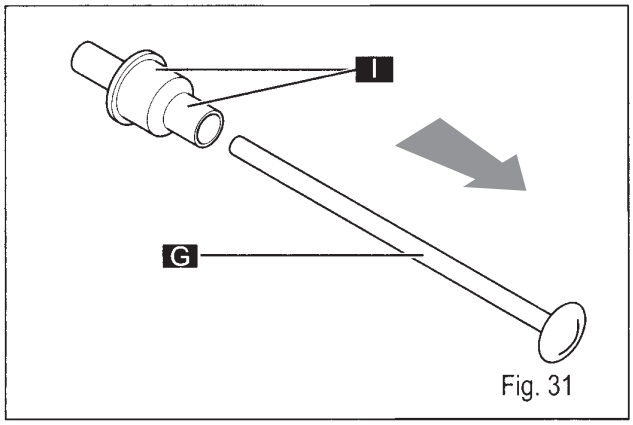


Fig. 31

- disassemble (by pulling) the pin **(L)** from the gasket **(M)**.

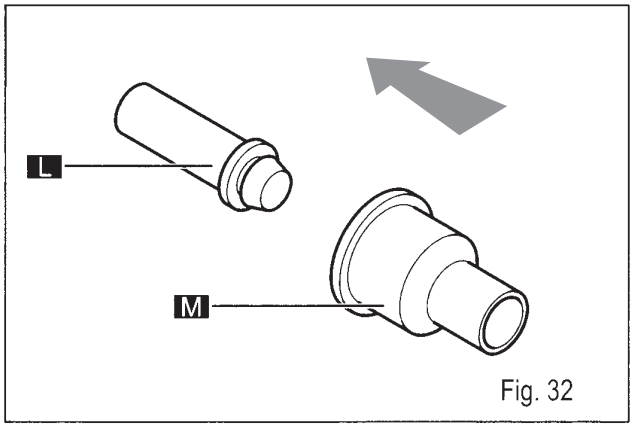


Fig. 32

Cleaning and Maintenance

7.7 Assembling the bowl

Warning: make sure that the gasket is correctly fitted; an incorrectly fitted gasket will cause the product to leak out; risk of scalding!

Before assembling the bowl in the machine, check that the seal is correctly assembled.

Fig. 33 shows a seal correctly assembled; here the seal perfectly adheres to the bowl edge.

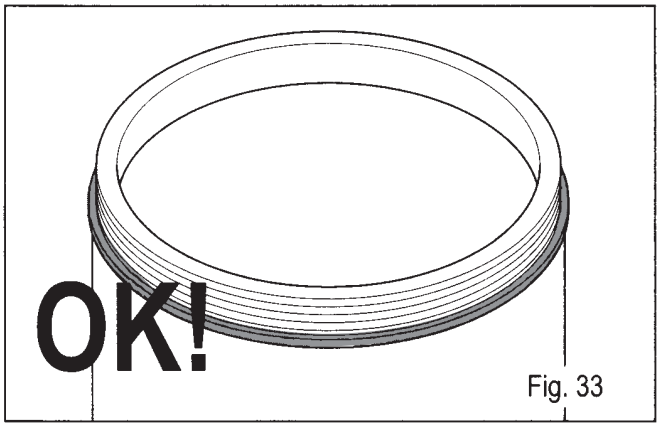


Fig. 33

Fig. 34 shows a seal which is not correctly assembled; here the seal does NOT perfectly adhere to the bowl edge.

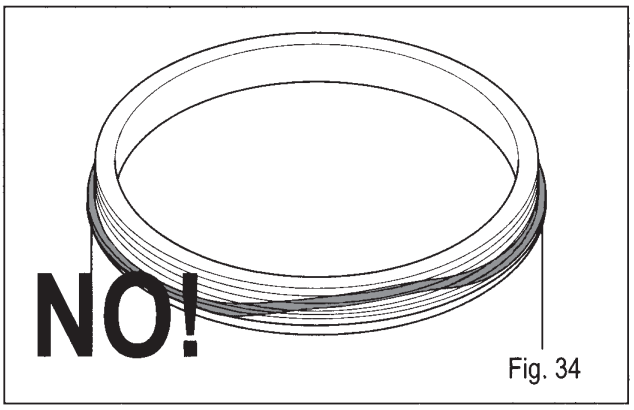


Fig. 34

5-liter and 10-liter models: (1.32 and 2.64 Gal US):

- fi t the bowl back into place, pushing fi rmly downward, after moistening the seal with water;

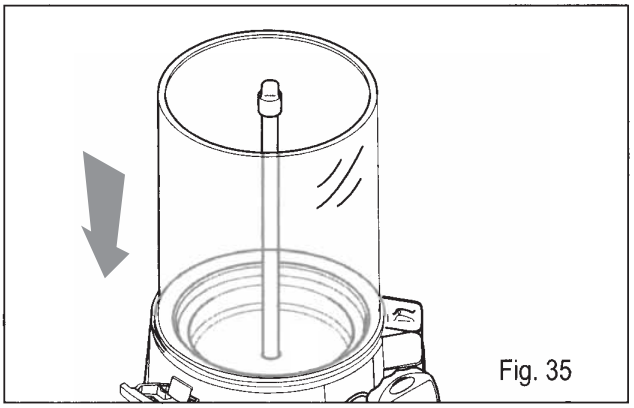


Fig. 35

DO NOT USE GREASE OR VASELINE.

Warning: make sure that the bowl is correctly fitted to the machine; an incorrectly fitted bowl will cause the product to leak out; risk of scalding!

Fig. 36 shows a bowl correctly assembled; here the bowl perfectly adhere to the machine edge.

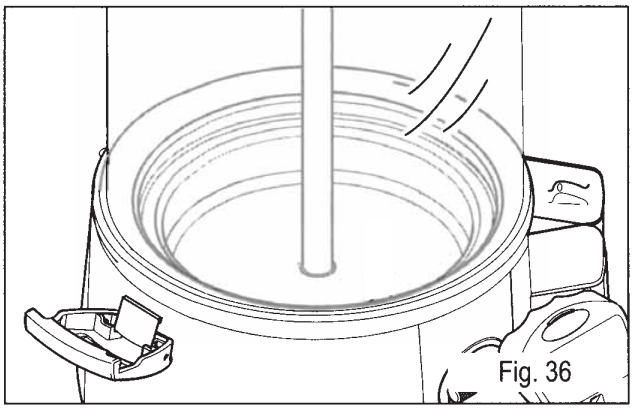
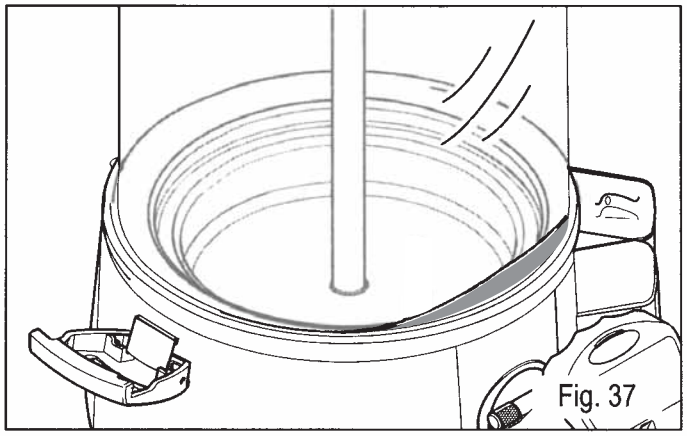


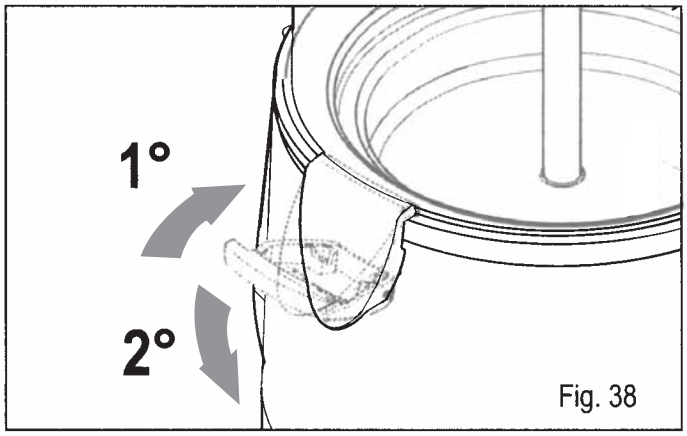
Fig. 36

Cleaning and Maintenance

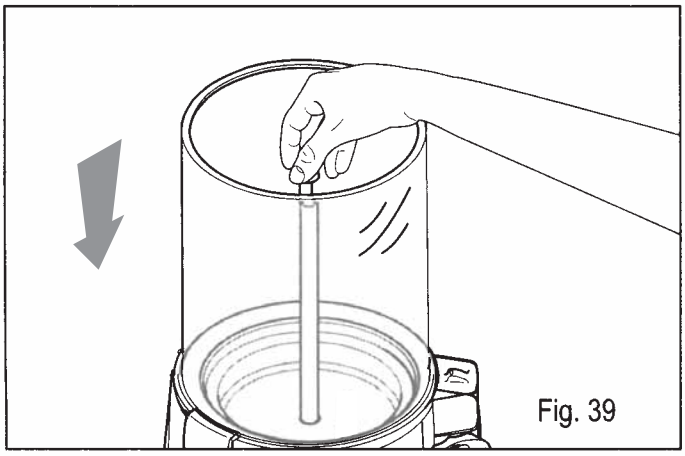
Fig. 37 shows a bpwl which is not correctly assembled; here the bowl does NOT perfectly adhere to the machine edge.



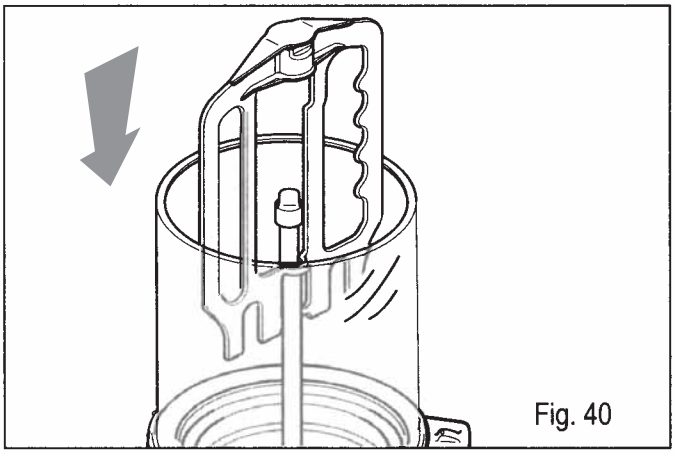
Fix the bowl to the machine body using the relevant hook-on handles, as illustrated in the figure;



insert the mixer auger into its seating;



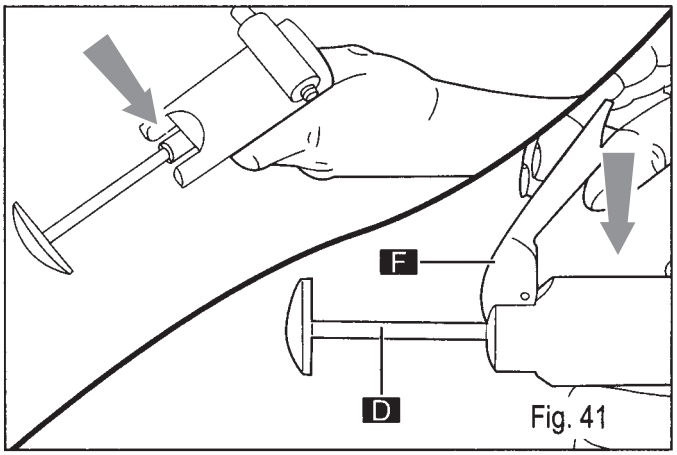
- insert the mixer into its seating following the steps descrlbed in paragraph 7.3 in reverse order.



7.8 Assembling the tap

To reassemble the tap, carry out in reverse all of the disassembly steps illustrated previously (Fig. 32 to Fig. 27).

To fi t the lever (F) push the rod (D) from the inside until the guides protrude; then insert the lever (F) and slowly release the rod (D).



Cleaning and Maintenance

7.8.1 Fitting the tap

To fit the tap correctly back in place proceed as follows;

- hold down the button, making sure that the rod is completely extracted;
- introduce the tap into the seat provided and push until the pushbutton returns to its initial position.

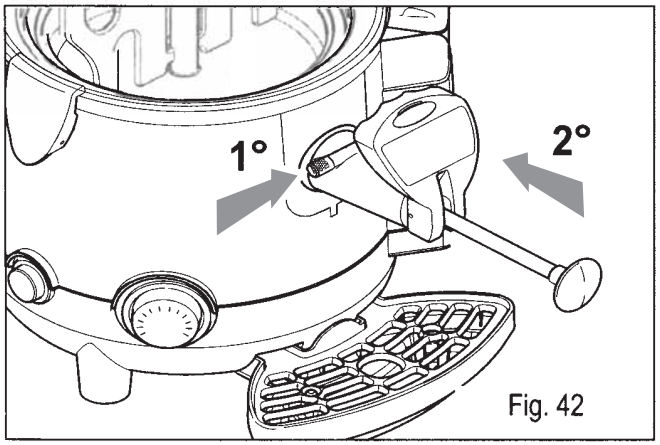


Fig. 42

7.9 Internal sanitization

Warning! the thermostat must be set to -OFF-.

Carry out the following steps:

- prepare the sanitising solution (see paragraph 7.7);
- fill the bowl with the sanitising solution;
- leave the solution to act for about 30 minutes;
- empty out the sanitising solution from the bowl;
- then rinse out the bowl and inside surfaces thoroughly to eliminate all residues of sanitizing solution.

7.10 Cleaninig the drip tray

The drip tray should be emptied and cleaned dally.

Note: the tray needs to be emptied out and cleaned every time that the red float fitted to the grid rises; this is to stop liquid from leaking out.

- lift the tray with grid and pull it outwards to remove it from its seating;

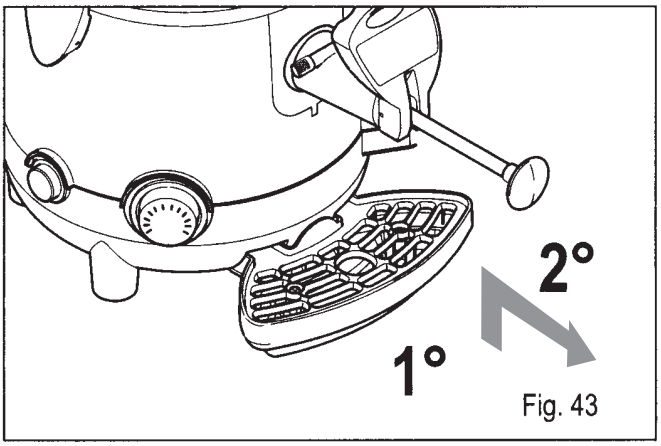


Fig. 43

- wash the tray and grid separately with lukewarm water.;
- dry all of the components;
- reposition the grid on top of the tray;
- fit the tray back in place and press down to secure it to the machine.

7.11 Cleaning the bowl lid

- Remove the bowl lid from the machine;
- clean the surface using a damp cloth and/or a non-abrasive sponge soaked in sanitising product.
- rinse thoroughly using clean water.

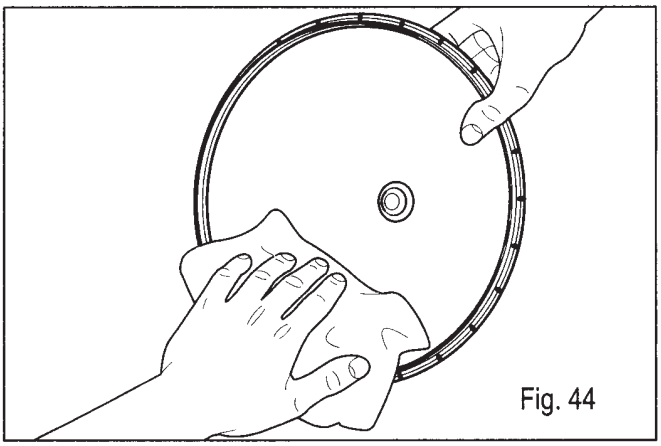


Fig. 44

Cleaning and Maintenance

7.12 Emptying the boiler

Warning: while the boiler is being emptied, the machine must be unplugged.

Warning: the boiler may be emptied only when the bowl is empty and the machine has cooled down suffi ciently.

The use of water from the boiler tank for food purposes is strictly prohibited.

To empty the boiler proceed as follows:

- unplug the machine;
- remove the drip tray, as described in the relevant paragraph 7.8;
- remove the cap **(A)**;

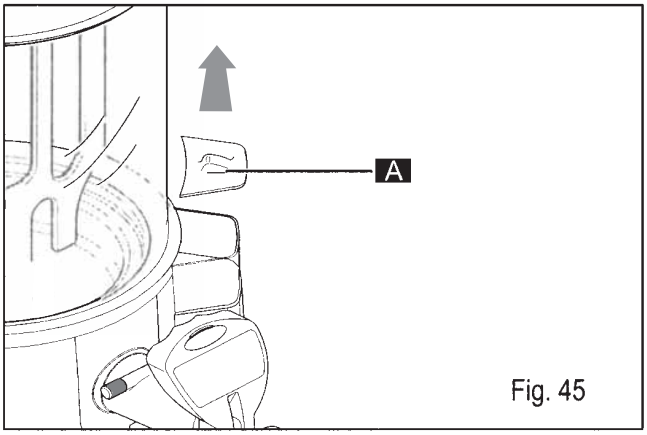


Fig. 45

- place the machine on a flat surface and with the boiler tank water level indicator tray turned towards to the outer edge of the support surface;
- place a container **(B)** with a capacity of more than 3 litres (0.8 US gals) underneath the bleeder cap **(C)**;
- use a coin or Allen wrench to unscrew the bleeder cap **(C)**.

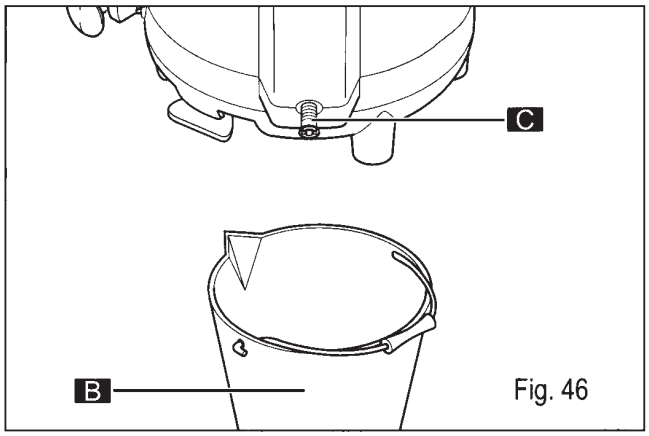


Fig. 46

- pull out the cap **(C)** with a firm movement and wait for all the water to empty out from the boiler tank.

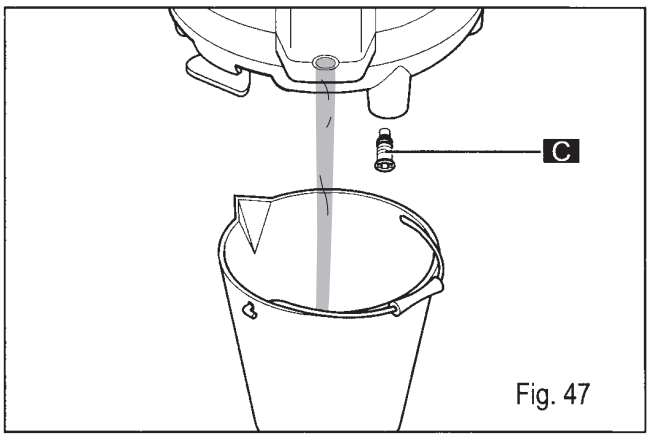


Fig. 47

7.13 Cleaning and de-scaling the boiler tank

The boiler tank needs to be de-scaled on a regular basis; this operation is recommended at least once every 3 months.

- Follow the steps for draining out the boiler tank, see paragraph 7.11;
- insert and secure the boiler tank bleeder cap;
- insert water plus scale remover for coffee machines into the tank (follow the instructions on the scale remover package);
- leave the solution to act for the time indicated in the instructions of the solution itself;
- empty out the solution from inside the boiler tank, see paragraph 7.11;
- rinse out the tank with plenty of water, by filling and emptying it, see paragraphs 6.1 and 7.11.

Cleaning and Maintenance

7.14 Resetting the temperature sensor

- Use a suitable tool to loosen and remove the protective screw (**A**);

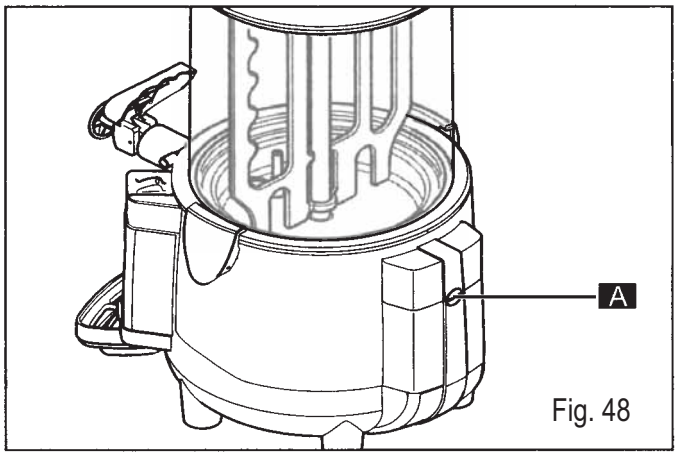


Fig. 48

- use a suitable tool to press the button inside to restore normal machine operation.

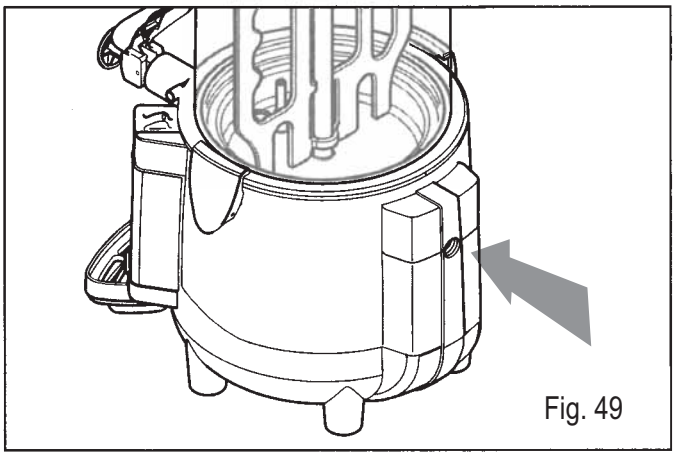
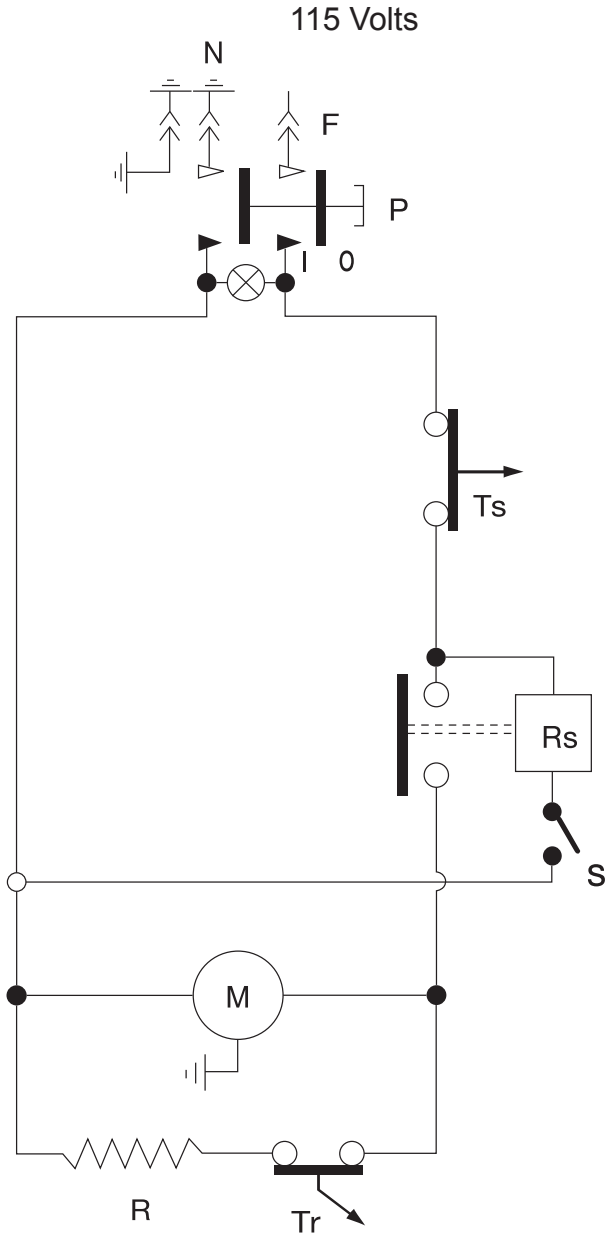


Fig. 49

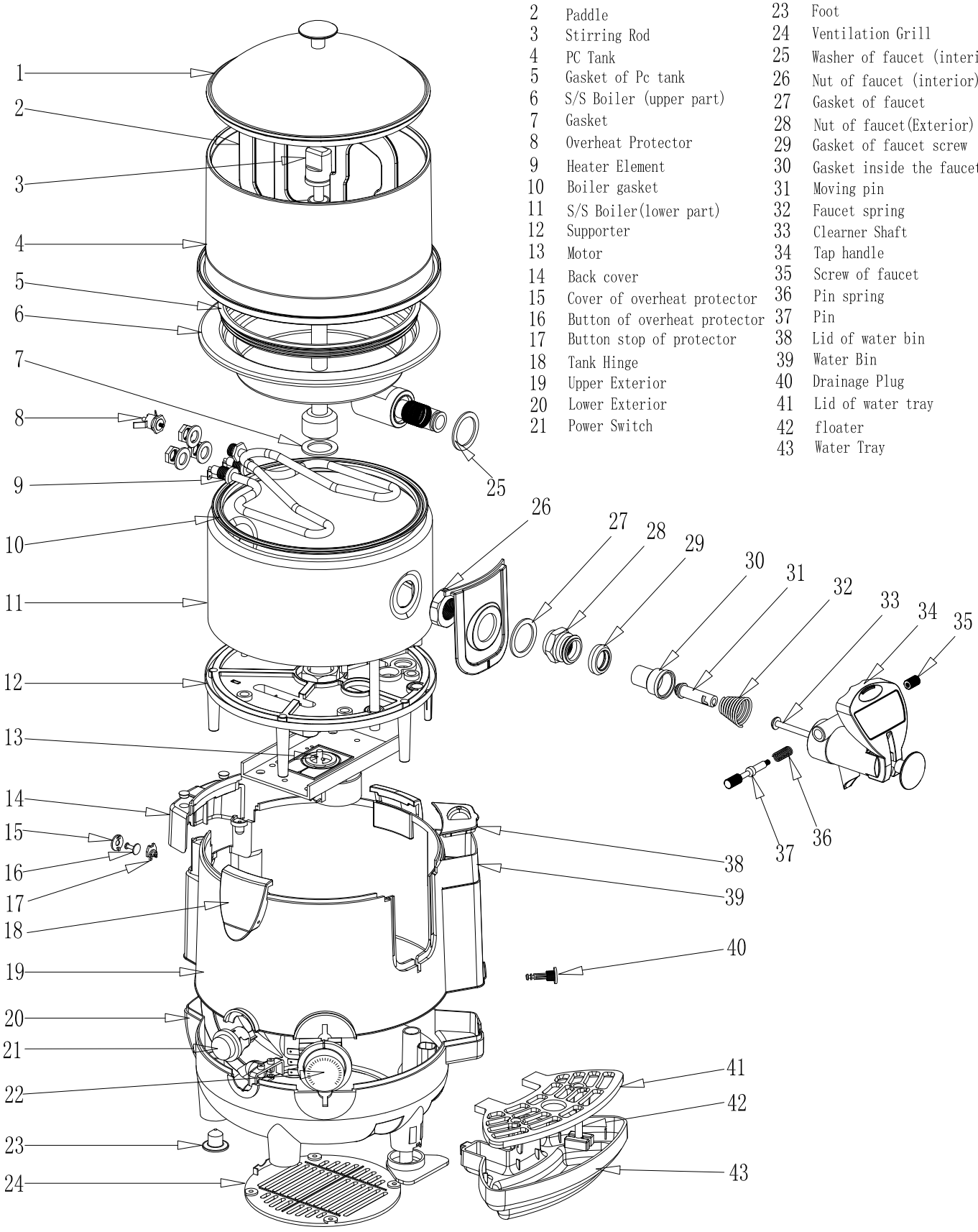
Wiring diagram



ITEM	DESCRIPTION
P	MAIN POWER SWITCH
Rs	BOILER TANK SENSOR RELAY
S	BOILER TANK WATER SENSOR
Ts	SAFETY THERMOSTAT
M	MIXER MOTOR
Tr	ADJUSTMENT THERMOSTAT
R	HEATING ELEMENT

Parts Overview

Number	Description	Number	Description
1	Tank Lid	22	Thermostat
2	Paddle	23	Foot
3	Stirring Rod	24	Ventilation Grill
4	PC Tank	25	Washer of faucet (interior)
5	Gasket of Pc tank	26	Nut of faucet (interior)
6	S/S Boiler (upper part)	27	Gasket of faucet
7	Gasket	28	Nut of faucet(Exterior)
8	Overheat Protector	29	Gasket of faucet screw
9	Heater Element	30	Gasket inside the faucet
10	Boiler gasket	31	Moving pin
11	S/S Boiler(lower part)	32	Faucet spring
12	Supporter	33	Clearner Shaft
13	Motor	34	Tap handle
14	Back cover	35	Screw of faucet
15	Cover of overheat protector	36	Pin spring
16	Button of overheat protector	37	Pin
17	Button stop of protector	38	Lid of water bin
18	Tank Hinge	39	Water Bin
19	Upper Exterior	40	Drainage Plug
20	Lower Exterior	41	Lid of water tray
21	Power Switch	42	floater
		43	Water Tray



Troubleshooting

Trouble	Possible Causes	Solution
Does not heat	No power	Make sure that the machine is plugged in properly
	Switch set to -OFF-	Set the switch to -ON-.
	Thermoprobe intervention	Reset the thermal protector as directed in
	Thermostat on "0"	Adjust the thermostat
Mixing paddle does not turn	No power	Make sure that the machine is plugged in properly
	The driving shaft is not properly in place	Remove the shaft and then insert it correctly as directed
	Motor fault	Contact service personnel
	On/off switch on (0).	Press the switch on
Tap leaks	It has not been fit correctly	Empty the machine and fit the tap as directed in
	The outlet and rubber are dirty	Empty the machine and clean the entire tap thoroughly; fit it back on the machine as directed
	The sealing gasket needs replacing	Contact service personnel
Water is escaping from the level tank	Temperature too high	Lower the temperature
	The sealing gasket of the level tube needs replacing	Contact service personnel
	The water level is above the MAX indication when the machine is at room temperature	Allow the machine to cool down and empty the boiler until reaching the level indicated
Product leaks from the bottom of the transparent bowl	The bowl has not been fit correctly in place	Empty the machine, remove the bowl and fit it in place according to the instructions provided
	The seal needs replacing	Contact service personnel
Machine shutdown	The water level in the boiler tank has fallen below the minimum level with resulting machine shutdown	Top up the boiler tank, if a level sensor is fitted Call for a specialized technician to reset the machine
	No water in the boiler tank	Top up the boiler tank, if a level sensor is fitted Call for a specialized technician to reset the machine
If the machine malfunctions due to causes other than those listed in this table or the proposed remedies do not solve the problem, contact a specialized technician		

Limited Warranty

All equipment, which is sold under Avantco trademark and used for commercial purpose is warranted against defects in materials and workmanship. The warranty runs for six months from the date of original installation and is for the benefit of the original purchaser only. All other Warranties, Expressed or Implied, Statutory or Otherwise, including Without Limitation any implied Warranty of Merchantability or Fitness for Purposes are excluded. The Seller shall in no event be liable for direct, indirect or consequential damages in connection with Avantco commercial products.

This warranty is not effective if damage occurs because of accident, carelessness, improper installation, lack of proper set – up, supervision when required or if the equipment is installed or operated in any manner contrary to the installation and operating instructions. In these cases, repairs will be made at a reasonable cost. Work performed by unauthorized personnel or unauthorized service agencies voids this Warranty.

This warranty does not apply to, and Avantco is not responsible for, any warranty claims made on products sold or used outside of the United States.